

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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1	POTABLE WATER	06	0	No	THE CIRCULAR CHARTS ON THE DISTRIBUTION SYSTEM HALOGEN ANALYZER WERE NOT INITIALED ON JAN 12, 2004. THE CALIBRATION NOTATION WAS NOT WRITTEN ON CHARTS FOR EITHER DISTRIBUTION LOOP OR MAINTAINED IN A SEPARATE LOG FOR MOST DAYS SINCE THE LAST INSPECTION. ACCORDING TO ENGINEERING PERSONNEL, NOTATIONS FOR CALIBRATION ARE MADE ONLY WHEN A CALIBRATION ADJUSTMENT IS MADE. Misunderstanding. Log entered and signed every day. Kept in ECR.
2	CROSS CONNECTION CONTROL PROGRAM	08	0	No	THE TEST RESULTS SHOWING THE PRESSURE DIFFERENTIALS FOR BOTH SIDES OF THE VALVES WERE NOT NOTED FOR TESTABLE BACKFLOW PREVENTION DEVICES MAINTAINED BY THE ENGINEERING DEPARTMENT, SUCH AS THE REDUCED PRESSURE ZONE (RPZ) BACKFLOW PREVENTERS ON THE INTERNATIONAL SHORE CONNECTIONS. THE SHIP MAINTAINS TESTING RECORDS FOR THESE BACKFLOW DEVICES IN THE AMOS SYSTEM. Corrected: Registered in AMOS. Job title 2-69425.
3	WINDJAMMER - GALLEY AREA	21	1	No	GAPS, MISSING SEALANT AND OPENINGS WERE NOTED AROUND THE TOP AND REAR OF THE ALTO SHAAM OVEN. Corrected
4	WINDJAMMER - GALLEY AREA	26	3	Yes	SEVERAL UNTENSIL BUCKETS WITH PREVIOUSLY CLEANED UTENSILS WAS FOUND WITH BACON AND OTHER FOOD DEBRIS IN CONTACT WITH THE CLEAN UTENSILS. Pre soaking of Utensils and training along with daily inspection have been implemented.
5	WINDJAMMER - GRILL AREA	33	0	No	A PROFILE STRIP WAS FOUND INSTALLED INCORRECTLY, LEAVING A GAP BETWEEN THE GRIDDLE HOOD AND THE BULKHEAD Corrected
6	WINDJAMMER - GRILL AREA	21	1	No	THREE OF FOUR HINGE COVERS WERE MISSING FROM THE ALTO SHAAM OVEN TO THE LEFT OF REACH-IN REFRIGERATOR #R10-2. Corrected
7	WINDJAMMER - CAN STORAGE CABINET	15	0	Yes	ONE LARGE CAN OF PEAR HALVES WAS FOUND WITH A SEVERE DENT ALONG THE BOTTOM SEAM AND STORED IN THE CAN STORAGE CABINET All cooks informed and daily inspection in place.
8	WINDJAMMER - GALLEY AREA	21	1	No	TWO HINGE COVERS WAS MISSING FROM THE CLEAN LINEN STORAGE CABINET. Corrected
9	WINDJAMMER - POTWASH AREA	26	3	Yes	THREE PREVIOUSLY CLEANED SMALL SHALLOW PANS WERE FOUND SOILED WITH A SMALL AMOUNT OF FOOD DEBRIS AND STORED AS CLEAN. Corrected
10	WINDJAMMER - POTWASH AREA	26	3	Yes	TWO PREVIOUSLY CLEANED WIRE DEEP FAT FRYER BUCKETS WERE SOILED WITH GREASE AND STORED AS CLEAN Corrected
11	WINDJAMMER - DESSERT STATION	30	0	No	NO PAPER TOWELS WERE FOUND AT THE HANDWASH STATION. Corrected
12	WINDJAMMER - DESSERT STATION	21	1	No	HINGE COVERS WERE MISSING ON SOME OF THE UNDERCOUNTER CABINETS, MAKING THESE AREAS DIFFICULT TO CLEAN. Corrected
13	WINDJAMMER - BEREVERAGE STATION	21	1	No	THE CORNER OF THE WOOD TRIM TO THE BOTTOM CABINETS WAS DAMAGED, MAKING THIS AREA DIFFICULT TO CLEAN. Corrected

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14	WINDJAMMER - SALAD STATION (STBD) SOME LIGHTS ABOVE THE SALAD STATION WERE NOT SHIELDED. Pending. Awaiting light fixtures. PO 1301 3072	36	0	No	
15	WINDJAMMER - SALAD STATION (PORT) SOME LIGHTS ABOVE THE SALAD STATION WERE NOT SHIELDED. TWO LIGHT BULBS WERE BLOWN OUT, REDUCING LIGHTING IN THIS AREA. Pending. Awaiting light fixtures. PO 1301 3072	36	0	No	
16	VENTILATION APPROXIMATELY 1/2 INCH OF WATER WAS NOTED IN THE CONDENSATE COLLECTION DRAIN PAN. Corrected	41	0	No	
17	DECK 4 & 5 DINING ROOMS CHIPPED FORMICA WAS NOTED AT SEVERAL WAIT STATIONS. Corrected	21	1	No	
18	DECK 5 MAIN GALLEY DISHWASH A RACK OF MARGHERITA GLASSES WERE SOILED AND STORED AS CLEAN. SEVERAL STAINLESS STEEL SOUFFLE CUPS WERE SOILED AND STORED AS CLEAN. SEVERAL ESCARGOT DISHES WERE SOILED AND STORED AS CLEAN. THESE ITEMS WERE NOTED ON THE CLEAN STORAGE RACKS. All dishes are being pre soaked, training is in place and inspections done regularly.	26	3	Yes	
19	DECK 5 MAIN GALLEY DISHWASH A FEW CRACKED RAMEKINS AND A FEW PLATES WITH CHIPPED BOTTOMS WERE NOTED IN CLEAN STORAGE. THE PLASTIC INTERIOR FINISH WAS WORN IN THE WHITE CARAFES All damaged white carafes have been removed from service, Utilities trained to discard damaged chipped plates.	20	0	No	
20	DECK 5 MAIN GALLEY DISHWASH THE SPRAY PATTERN AT THE FINAL RINSE IN THE DISHWASH UNIT WAS NOT EFFECTIVE. THE SPRAY PATTERN WAS A STREAM RATHER THAN A FAN PATTERN. Corrected	22	0	No	
21	DECK 5 MAIN GALLEY DINING ROOM OFFICE THE SODA NOZZLES WERE SOAKING IN A BUCKET IN THE DINING ROOM MANAGER'S OFFICE. THE FREE CHLORINE RESIDUAL IN THE BUCKET WAS 10 PPM. Corrected	24	3	Yes	
22	DECK 5 MAIN GALLEY PANTRY THE TOASTER WAS SOILED AND STORED AS CLEAN. THIS TOASTER WAS SAID NOT TO BE IN USE Removed	26	3	Yes	
23	DECK 5 MAIN GALLEY POTWASH THE FINISH WAS BADLY WORN IN A STICK FREE PAN. The pan was discarded	20	0	No	
24	DECK 5 MAIN GALLEY POTWASH A SOILED PAN WAS STORED AS CLEAN IN THE CLEAN STORAGE RACKS. Pre soaking of Utensils and training along with daily inspection have been implemented.	26	3	Yes	
25	DECK 5 MAIN GALLEY POTWASH THE FINAL RINSE AT THE POTWASH MACHINE WAS TESTED AT 140°F AND 146°F. PANS WERE NOTED IN THE UNIT AT THE TIME OF THE INSPECTION. IN ADDITION, THE CREW MEMBER INDICATED THAT ITEMS WERE LEFT IN THE SANITIZE COMPARTMENT OF THE SINK FOR 7, AND SOMETIMES 10 SECONDS. THE VESSEL WAS USING HEAT FOR SANITIZING. THE SIGN OVER THE SINK STATED "SANITIZE 170°F-180°F OR 200 PPM CHLORINE FOR 7 SECONDS". Training along with daily inspection has been implemented/ SIGN COMPLETED. PO 1301 3060	24	3	Yes	
26	DECK 5 ELEVATOR TWO FASTENERS WERE MISSING AT THE THRESHOLD TO THE ELEVATOR. Corrected	33	0	No	

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27	BELL BOX	28	0	No	THE PADDLE COFFEE STIRRERS WERE NOT DISPENSED WITH THE COFFEE CONTACT ENDS ALL FACING THE SAME WAY Discarded
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28	DECK 5 HOT GALLEY	21	1	No	HOT HOLD THERMOMETERS WERE NOT PROVIDED IN 2 OUT OF 4 HOT HOLD CABINETS Corrected
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29	DECK 4 DINING ROOM BACK STATION	21	1	No	THE FRONT EDGES OF THE TOP AND THIRD SHELF WERE MISSING THE FORMICA STRIPS EXPOSING THE COMPRESSED WOOD SURFACES Corrected
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30	DECK 4 DINING ROOM BACK STATION	33	0	No	THE LOCKER ON THE LEFT SIDE OF THE STATION WAS USED AS A CLEANING LOCKER. THE DECK, BULKHEADS, AND DECKHEAD WERE NOT FINISHED IN THIS LOCKER. Storage of any chemical or cleaning Material in this locker has been eliminated and a Stainless Steel locker has been provided.
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31	DECK 4 DINING ROOM BACK STATION	28	0	No	THE WHITE CARAFES ON THE TOP SHELF WERE NOT STORED COVERED OR INVERTED. THESE CARAFES WERE SAID NOT TO BE IN USE. Discarded
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32	DECK 4 WINE STAND	27	1	No	THE TECHNICAL COMPARTMENT UNDER THE SINK WAS SOILED. Corrected
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33	DECK 4 GALLEY	34	0	No	A LEAK WAS NOTED AT THE WATER FOUNTAIN. Corrected during inspection
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34	DECK 4 MAIN GALLEY VEGETABLE STATION	21	1	No	THE GASKET WAS PARTIALLY PROTRUDING ON THE MIDDLE KETTLE WHERE THE BOTTOM SECTION WAS JOINED TO THE KETTLE. Corrected
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35	DECK 4 DISHWASH	26	3	Yes	A SALAD BOWL AND A SOUFFLE BOWL WERE SOILED AND STORED AS CLEAN. Pre soaking of Utensils and training along with daily inspection have been implemented.
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36	DECK 4 HOT GALLEY	21	1	No	SEAMS AND MISSING FASTENERS WERE NOTED ON THE STAGING TABLES BETWEEN THE GRILLS. IT WAS NOT CLEAR IF THE TOP SECTION OF THE TABLE WAS REMOVABLE FOR CLEANING. In progress
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37	DECK 4 HOT GALLEY	27	1	No	GREASE AND FOOD RESIDUE WERE NOTED ALONG THE SEAMS AT THE STAGING TABLES BETWEEN THE GRILLS Corrected
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38	DECK 4 HOT GALLEY	21	1	No	A GAP WAS NOTED AROUND THE GREASE CHUTE ON THE GROOVED GRILL NEAR THE TILT PAN. LOOSE SEALANT WAS NOTED ALONG THE BOTTOM BACK EDGE OF THE TILT PAN. Corrected
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39	DECK 4 PASTRY	20	0	No	THE FAN GUARD WAS MISSING IN THE MICROWAVE. Pending. Guard on order. PO 1301 3060
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40	DECK 4 PASTRY	20	0	No	LOOSE SEALANT WAS NOTED IN THE BOTTOM INSIDE SURFACES OF THE MICROWAVE. Hard sealant on order
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41	DECK 4 PASTRY THE SURFACES UNDER THE LOOSE SEALANT IN THE MICROWAVE WERE SOILED. Corrected	26	3	Yes	
42	DECK 4 PASTRY TWO TRAYS OF CHEESE WERE DATE MARKED 10-17. THIS WAS 8 DAYS RATHER THEN THE 7 DAYS ALLOWED. Training along with daily inspection has been implemented.	16	0	Yes	
43	DECK 4 PASTRY TWO TRAYS OF UTENSILS AND KNIVES WERE STORED UNCOVERED. Corrected	28	0	No	
44	STAFF AND CREW MESS SEAMS WERE NOTED ALONG THE WINDOW FRAMES AT THE SOILED DROP OFF STATIONS IN THE MESS ROOMS. THESE SEAMS WERE SOILED. The frame of the window will be replaced, in progress	33	0	No	
45	OFFICER'S MESS THE BULB OVER THE COFFEE MACHINE WAS NOT SHIELDED OR SHATTER-RESISTANT. Corrected	36	0	No	
46	CREW POTWASH THE CREW MEMBER STATED THAT SOAP WAS NOT USED IN THE WASH COMPARTMENT OF THE SINK. THE CREW MEMBER INSTEAD USED A SMALL PAN WITH SOAPY WATER TO WASH ITEMS. THERE WERE TOO MANY ITEMS ON THE RAMP TO ALLOW FOR PLACEMENT OF THE SOAP PAN. THE FLOW IN THIS AREA NEEDS TO BE REDESIGNED. Training in place	*	0	No	
47	CREW MESS THE TOP PANEL WAS MISSING INSIDE THE MICROWAVE. Part on order	20	0	No	
48	CREW MESS INADEQUATE LIGHTING WAS NOTED AT THE SOILED DROP OFF STATION. Additional lighting provided	36	0	No	
49	PROVISIONS DECK 0 THE DECK DRAIN WAS CLOGGED BY THE FROZEN MIXED WALK-IN UNIT. Corrected	34	0	No	
50	FOOD SERVICE GENERAL A PAN OF GRAVLAX MADE FROM RAW SALMON WAS NOTED IN THE REACH-IN REFRIGERATOR IN THE GALLEY. THERE WAS NO INDICATION THAT THE FISH WAS FROZEN TO THE TIME AND TEMPERATURE REQUIRED FOR PARASITE DESTRUCTION. THIS ITEM WAS SAID TO HAVE BEEN FROM A DEMONSTRATION TO THE PASSENGERS THE DAY PRIOR TO THE INSPECTION. ALTHOUGH ONE CHEF INDICATED THAT DISPLAY ITEMS WERE CONSUMED IF IN TEMPERATURE ANOTHER CHEF STATED THAT THIS WAS NOT THE CASE. IT WAS ALSO INDICATED THAT THE GRAVLAX IS USUALLY MADE FROM SMOKED RATHER THAN RAW SALMON. Gravlax has been removed from the cooking demo.	15	0	Yes	
51	FOOD SERVICE GENERAL THE STEAM LINES WERE BEING WORKED ON BY THE ENGINEERING STAFF. SEVERAL OF THE GALLEY STAFF INCLUDING THOSE WORKING AT THE POTWASH AND DISHWASH STATIONS WERE NOT MADE AWARE OF THIS. THE WORK BEGAN AROUND 9 A.M. AND WAS TO CONTINUE FOR A COUPLE OF HOURS. AS PER THE ENGINEER THIS WORK WAS THE REASON WHY THE POTWASH UNIT WAS NOT AT TEMPERATURE IN THE DECK 5 POTWASH AREAS. ALTHOUGH THE DECK 4 UNIT WAS OUT OF TEMPERATURE AS WELL BY THE TIME THE INSPECTION MOVED TO THAT AREA THE CREW MEMBERS HAD BEEN MADE AWARE. Communication to the line employee is being stressed on and in the future signs will be introduced on the respective notice board and in the areas of work that are affected.	*	0	No	
52	FOOD SERVICE GENERAL SLOTTED FASTENERS WERE NOTED IN THE ICE MACHINES, FRYERS, AND INSIDE SURFACES OF THE CHAFFING DISH LIDS. HOLES WERE NOTED IN THE DRUMS OF THE ICE CRUSHERS. No solution this is how they are received, the ice crushers are being sanitized daily	20	0	No	
53	CREW BAR A DOMESTIC STYLE REFRIGERATOR/FREEZER WAS IN USE. Pending	20	0	No	

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54	CREW BAR	36	0	No	INADEQUATE LIGHTING WAS NOTED IN THIS AREA AND IN THE STORE ROOM. THE LIGHT BULBS BEHIND THE BAR WERE INADEQUATELY SHIELDED. Corrected additional light has been installed
56	CREW BAR	33	0	No	A METAL STRIP WAS NOTED BETWEEN THE REFRIGERATOR/FREEZER AND CABINETS. A GAP WAS NOTED ALONG THE STRIPS THAT WAS SOILED WITH DEBRIS. Removed
57	CREW BAR	33	0	No	THE BULKHEAD DECK JUNCTURES WERE NOT COVERED. Corrected
58	STAFF BAR	07	0	Yes	AN INDIRECT CONNECTION WAS NOT PROVIDED AT THE UTILITY SINK DRAIN LINE. PENDING. EXEMPTION NEEDS TO BE FILED.
59	STAFF BAR	36	0	No	NONE OF THE LIGHTS WERE WORKING BEHIND THE BAR. Corrected
60	POOL BAR	21	1	No	A GAP WAS NOTED IN THE STARBOARD SIDE TECHNICAL COMPARTMENT UNDER THE SINKS. DRAIN LINES DRAPED THE BOTTOM OF THE COMPARTMENT MAKING CLEANING DIFFICULT. In progress
61	POOL BAR	27	1	No	THE STARBOARD SIDE TECHNICAL COMPARTMENT WAS SOILED. Corrected
62	WINDJAMMER BUFFET	19	2	No	THE PORTABLE SNEEZE GUARDS WERE TOO HIGH AT THE PASTRY DISPLAY LOCATED ON THE COFFEE STATION COUNTERTOP. A PLATTER OF CHEESE WAS NOT UNDER A SNEEZE GUARD. THE SNEEZE GUARD PANEL WAS NOT PROVIDED AT THE END OF THE DISPLAY WHERE THE CHEESE PLATTER WAS LOCATED. A SNEEZE GUARD WAS NOT PROVIDED AT THE TEMPORARY CARVING STATION. THE SNEEZE GUARD WAS TOO HIGH AT THE BREAD DISPLAY. ORANGES, GRATED CHEESE, AND COOKIES WERE NOT PLACED UNDER A SNEEZE GUARD. The dessert station has been relocated to provide more protection by the Sneeze guard; the other standing sneeze guards will be lowered.
63	WINDJAMMER BUFFET	29	0	Yes	A HANDWASH STATION WAS NOT PROVIDED AT THE CARVING STATION AT THE HOT STATION PENDING
64	MEDICAL	01	0	Yes	THE VESSEL WAS NOT REPORTING 24-30 HOURS PRIOR TO ARRIVAL IN THE US FROM A FOREIGN PORT. AS PER THE DOCTOR THE REPORTS WERE SUBMITTED ELECTRONICALLY ON TIME BUT A RESPONSE WAS NOT RECEIVED UNTIL THE FOLLOWING DAY. A REVIEW OF THE E-MAIL LETTER DID NOT THAT THE REPORTS WERE ON TIME BUT THIS COULD NOT BE CONFIRMED ON THE VESSEL DURING THE INSPECTION. THE VESSEL DID FAX THE REPORTS IN AS WELL BUT THE TIME CLOCK ON THE FAX MACHINE WAS OFF. IN ADDITION, WHEN THE REPORTS WERE CALLED IN ONLY THE NAME OF THE INDIVIDUAL TAKING THE CALL WAS RECORDED AND NOT THE DATES AND TIMES THE CALLS WERE MADE. Corrected
65	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: vsp@cdc.gov

USE EMAIL MESSAGE SUBJECT LINE: SPLENDOUR OF THE SEAS - CAS - [04/12/2004].